

LB Lacrima Baccus

Type: Brut Organic

D.O.: Cava

Vintage: 2018

Grape varieties: Pinot noir

Aging: Minimum of 15 months on their own lees

Type of packaging: Special Crystal bottle (75cl)

Analytic data:

Alcohol: 12° (%vol)

Total acidity (t.a.): 6.3-6.9 g/l

Sugar: <8 g/l

Total SO2 : 75mg/l

TASTING NOTES



Color: Pale and brilliant salmon with bluish rim, fine, abundant and lasting bubbles with a generous mousse and persistent rosary.



Bouquet: Intense aromas of wild fruits (raspberries and blackberries) blended with a subtle perfume of strawberries and floral notes of rose petals and lilies, fine aromas of pastry and red licorice.



Palate: Intense and pleasant, fruity (cherries and watermelon) and refreshing, with an excellent background.

ELABORATION

Like all our products, we start with a cold paste, so we harvest at night and then we cool the grapes before going to the press. A part of the pasta is made as if it were white "Blanc de noirs" without extraction of color, the other part with an extraction of 1 hour. With great care to avoid oxidation, we put the 2 musts together and start the fermentation. The second fermentation takes place in the bottle very slowly for a good integration of the bubble. Where it will age on its own lees to gain in complexity.

PAIRING

Thanks to its freshness, its delicate aroma and the tingling of its bubbles Summum Rosado pairs very well with appetizers, all kinds of dishes (salads, pasta, rice, smoked, sausages, meats, seafood ...) and desserts based on red fruit and chocolates. The fine mousse makes it refreshing and an ideal complement to help the digestion.

